AMENDMENTS TO THE CLAIMS:

Claims 21- 27 are canceled without prejudice or disclaimer. Claims 3-14, 19 are amended. The following is the status of the claims of the above-captioned application, as amended.

Claim 1.(Original) A method for deinking wastepaper comprising the steps of

i) pulping the wastepaper at a pH between 4 and 8.5 in the presence of deinking agent comprising a lipase and a fatty acid ester; and

ii) removing the thereby dislodged ink particles.

Claim 2.(Original) A method according to claim 1, wherein the consistency in step i) is from about 0.5% to about 15%.

Claim 3. (Currently amended.) A method according to ~~any of the preceding claims~~ claim 1, wherein the wastepaper comprises old newspapers ~~(ONP)~~.

Claim 4. (Currently amended.) A method according to claim 3, wherein the amount of ~~ONP~~ old newspapers constitutes at least 10% by weight of the total amount of wastepaper.

Claim 5. (Currently amended.) A method according to claim 4, wherein the wastepaper consists essentially of old newspapers ~~ONP~~.

Claim 6. (Currently amended.) A method according to ~~any of claims 1-2~~ claim 1, wherein the wastepaper comprises waste magazines ~~(WM)~~.

Claim 7. (Currently amended.) A method according to claim 6, wherein the amount of ~~WM~~ waste magazines constitutes at least 10% by weight of the total amount of wastepaper.

Claim 8. (Currently amended.) A method according to claim 7, wherein the wastepaper consists essentially of ~~WM~~ waste magazines.

Claim 9. (Currently amended.) A method according to ~~any of claims 1-2~~ claim 1, wherein the wastepaper comprises ~~ONP and WM~~ old newspapers and waste magazines.

Claim 10. (Currently amended.) A method according to claim 9, wherein the wastepaper comprises 1-60% by weight of ~~WM~~ waste magazines and 40-99% by weight of ~~ONP~~ old newspapers.

Claim 12. (Currently amended.) A method according to ~~any of the preceding claims~~ claim 1, wherein the pulping with the deinking agent is carried out at a temperature from 25 to 75°C.

Claim 13. (Currently amended.) A method according to ~~any of the preceding claims~~ claim 1, wherein the fatty acid ester is a methyl ester, an ethyl ester, a *n*-propyl ester, an isopropyl ester, a *n*-butyl ester, an isobutyl ester, a *sec*-butyl ester, a *tert*-butyl ester, a monoglyceride, a diglyceride or a triglyceride of a C_6-C_{22} fatty acid, the C_6-C_{22} fatty acid being optionally substituted with one or more hydroxy, ethoxy, *n*-propoxy and/or isopropoxy groups.

Claim 14. (Currently amended.) A method according to ~~any of claims 1-13~~ claim 1, wherein the fatty acid ester is a C_6-C_{22} fatty acid, which has been alkoxylated with ethylene oxide, propylene oxide, or a combination thereof.

Claim 15. (Original) A method according to claims 13 or 14, wherein the fatty acid moiety of the fatty acid ester is selected from the group consisting of caproic acid (6:0), enanthic cid (7:0), caprylic acid (8:0) pelargonic acid (9:0), capric acid (10:0) undecylenic acid (11:0), lauric acid (12:0), tridecylic acid (13:0), myristic acid (14:0), palmitic acid (16:0), stearic acid (18:0), palmitoleic acid (16:1), oleic acid (18:1), elaidic acid (18:1), ricinoleic acid (18:1), linoleic acid (18:2), linolenic acid (18:3) and mixture thereof.

Claim 16. (Original) A method according to claims 13 or 14, wherein the fatty acid moiety of the fatty acid ester is substituted with one or more ethoxy and/or isopropoxy groups.

Claim 17. (Original) A method according to claim 16, wherein fatty acid moiety of the fatty acid ester is substituted with ethoxy and isopropoxy groups of the general formulae

$$-(O\text{-}CH_2\text{-}CH_2)_x\text{-}(O\text{-}CH(CH_3)\text{-}CH_2)_y\text{-}OH,$$
$$-(O\text{-}CH_2\text{-}CH_2)_x\text{-}(O\text{-}CH_2\text{-}CH(CH_3))_y\text{-}OH,$$
$$-(O\text{-}CH(CH_3)\text{-}CH_2)_y\text{-}(O\text{-}CH_2\text{-}CH_2)_x\text{-}OH, \text{ or}$$

$$-(O\text{-}CH_2\text{-}\ CH(CH_3))_y\text{-}(O\text{-}CH_2\text{-}CH_2)_x\text{-}OH,$$

wherein x is an integer in the range from 1 to 25, and y is an integer in the range from 1 to 10.

Claim 18. (Original) A method according to claim 17, wherein x is an integer in the range from 1 to 10, and y is an integer in the range from 1 to 5.

Claim 19. (Currently amended.) A method according to ~~any of claims 14-18~~ claim 14, wherein the fatty acid ester is a triglyceride.

Claim 20.(Original) A method according to claim 19, wherein the fatty acid ester is Hartaflot G-5000™.

Claims 21-27 (Cancelled)